

2007 ROCKET SCIENCE

Napa Valley Proprietary Red Estate Grown



Vintage:	Sixth
Composition:	67% Syrah, 20% Cabernet Sauvignon, 8% Merlot, 3% Tannat, 1% Carmenere, 1% Cabernet Franc
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Elevation:	500 feet above sea level; Hillside, with 5% to 30% slopes
Climate	The Coombsville region, with its close proximity to the San Pablo Bay, has a very unique climate which allows for an extraordinarily long growing season without the extreme hot and cold temperatures that can be experienced in the rest of the Napa Valley.
Soils:	Shallow soils, 2 1/2 feet deep, reddish brown in color. Rare to Napa Valley, a combination of volcanic ash, Sobrante loam and stony clay and rocks.
Tasting Notes:	In the nose, a diverse bouquet of bright cherry, fresh cocoa, white pepper, black olive, cassis, clove, and leather are readily accessible. Notes of perfumed chamomile and fresh black tea leaves round it out. A focused cherry attack leads into a full mouth of raspberry and chocolate surrounded by well structured cocoa tannins. The mouth finishes long with luscious red plum and sweet vanilla.
Ageing:	3 – 6 years
Alcohol:	14.9%
Production:	1,850 cases
Price:	\$48 per 750ml bottle \$135 per 1.5L magnum

CALDWELL VINEYARD

Headquarters

169 Kreuzer Lane, Napa, CA 94559

Phone: 707.255.1294 Fax: 707.255.5162

Email: info@caldwellvineyard.com

caldwellvineyard.com

**"She blinded him with science, Rocket Science.
We have ignition!"**

2007 ROCKET SCIENCE

Napa Valley Proprietary Red Estate Grown

Proprietors: John and Joy Caldwell | Viticulturist: John Caldwell | Winemaker: Marbue Marke

ROCKET SCIENCE

Viticulture

Green Harvesting: End of July to first week of August (varies per exposure).

Deleafing: Very selective pulling after bloom towards end of May and a 2nd Pass in June/Early July.

Harvest Date: Various

Vintage Summary: The 2007 Vintage was marked by a perfect growing season and challenging conditions during ripening season. An ideal bloom was followed by an ideal set. The ripening season started with a heat spell then the weather turned cold delaying maturity. Several rains challenged picking decisions. The vintage turned out to be very late but the fruit that made it through the weather was fantastic. Medium berry sizes with good flavor and thick skins came in with a normal yield.

Vineyard

Vineyard Block: Various

Average Yield: 3 Tons per Acre

Soil: shallow soils low in nutrients, encouraging the vines to fight for life, which produces fruit of extraordinary character and depth.

Average Vine Age: 10 years

Grape varieties: Syrah, Cabernet Sauvignon, Merlot, Tannat, Carmenere, Cabernet Franc

Clone: Various

Rootstock: Various

Winemaking

Fermentation: Barrel and Tank Fermented

Yeast: Natural, VQ15, and CSM

ML: Vinoflora Oenos

Blend: 67% Syrah, 20% Cabernet Sauvignon, 8% Merlot, 3% Tannat, 1% Carmenere, 1% Cabernet Franc

Coopers: Hermitage, Tonnelerie Baron, Saint Martin

Wood Origin: Tronçais, Loiret, Center of France

Ageing: 22 months in barrel

Percentage of New Barrels: 50% Brand New, 50% Once filled

Topping-Up: Every 2-Weeks

Fining: No Fining

Filtering: Filtered

Bottling: Bottled on July 2nd, 2009.

ABOUT CALDWELL

Caldwell Vineyard

Region: Recognized for its unique terroir for over 40 years, Coombsville is in the process of gaining AVA status. It is approximately 11,200 acres with over 900 acres planted to grapes. The area is nestled in the southeastern region of the Napa Valley, between the city of Napa and the western ridge of the Vacca Mountain Range. The region constitutes about 3% of the Napa viticultural area.

Established: Originally with 53 acres in 1981. Over the years, the vineyard's high quality fruit has been the grape source for other noted high-end wine producers such as Pahlmeyer, Viader, Joesph Phelps' Insignia, Phillippe Melka, Merus, Mia Klein, and Patz&Hall.

Vineyard: Currently 123 acres, of which 65 acres are planted to grapes. 85% of the vines are French clones, with the remainder UC Davis certified California clones.

Average Vine Age: 20 years

Average Yield: 3 tons per acre

Grape Varietals: Cabernet Sauvignon 26.2 acres, Syrah 13 acres, Chardonnay 7.4 acres, Merlot 6.4 acres, Cabernet Franc 3.2 acres, Petit Verdot 1.5 acres, Sauvignon Blanc 1.5 acres, Tannat 1.1 acres, Carmenere 0.7 acres

Facility: Wine production takes place 100 feet underground in a 20,000 square foot cave on the estate. We also provide custom crush for other small wineries.

Fermentation: Primarily barrel fermented, traditionally a method reserved for whites, is executed in small French oak barrels to allow for a smoother integration of the oak and fruit tannins. The little wine that is not barrel fermented is carried out in stainless tanks.

Maceration: The juice from the various varietals undergoes an extended maceration before the young wine is pressed. Depending on varietal and vintage, maceration is 25 – 45 days.

Caldwell Wines

2009 Caldwell Winery Case Production: 2,940 cases

	750 ml Current Releases	(bottle price)	(case price)
2007	ROCKET SCIENCE Proprietary Red	\$48.	\$576.
2006	SILVER Proprietary Red	\$100.	\$1200.
2007	GOLD Cabernet Sauvignon	\$160.	\$1920.

Varietal Collection of Pure Clonal Wines

2008	CAB FRANC {CLONE 214}	\$65.	\$780.
2008	CARMENERE {CLONE 2}	\$95.	\$1140.
2009	CHARDONNAY {CLONE 809}	\$40.	\$480.
2008	MALBEC {CLONE 595}	\$85.	\$1020.
2008	MERLOT {CLONE 181}	\$65.	\$780.
2008	PETIT VERDOT {CLONE 400}	\$75.	\$900.
2009	SAUVIGNON BLANC {CLONE 317}	\$35.	\$420.
2008	SYRAH {CLONE 174}	\$65.	\$780.
2008	SYRAH {CLONE 300}	\$65.	\$780.
2008	SYRAH PORT (500ml)	\$75.	\$900.
2009	SYRAH ROSE	\$25.	\$300.
2008	TANNAT {CLONE 474}	\$95.	\$1140.

“Rocket Science is something that hits us as a, dare we say, sexy wine”

—AcmeFineWine, St. Helena, CA